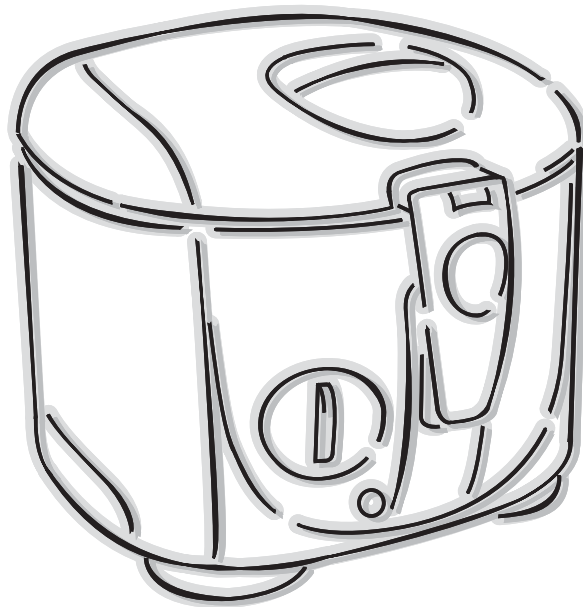


instructions



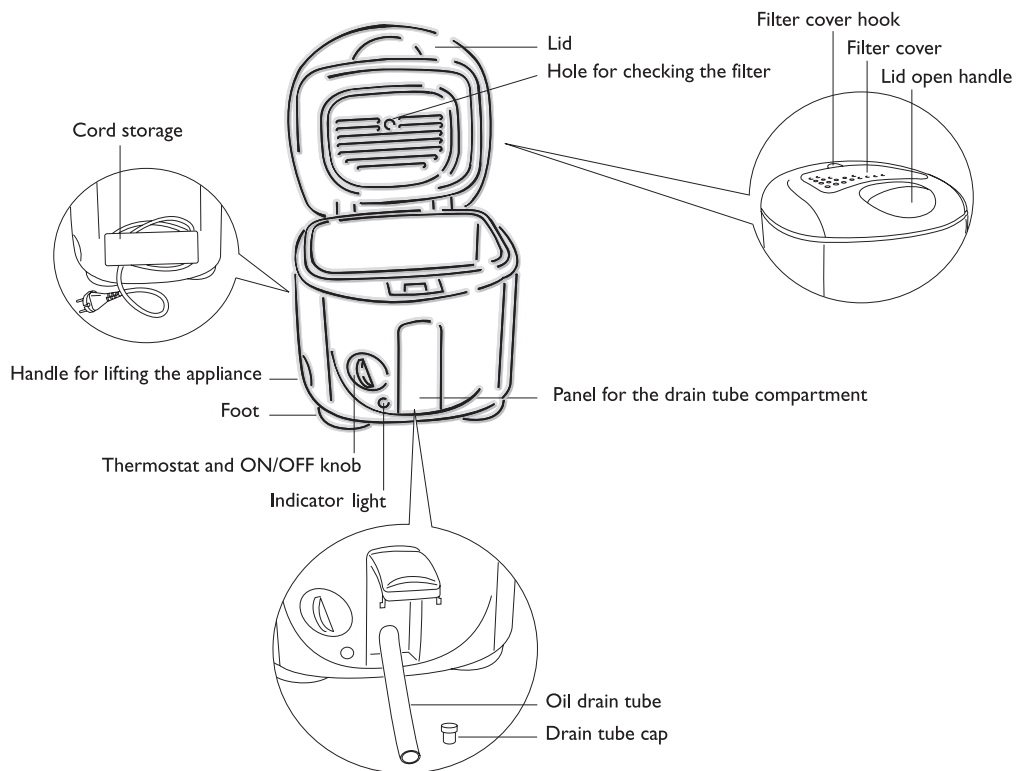
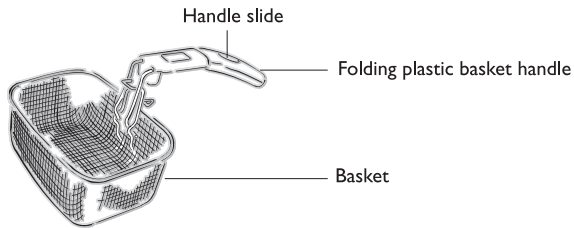
## Electric deep fryer



*Living innovation*

### Description of appliance

The following terms are used throughout the instruction manual



**Thank you for choosing this deep fryer. To get the best results from your deep fryer it is advisable to read these instructions before using the appliance. This is the only way to ensure optimum results and maximum safety.**

### Installation

- Before use, check that the appliance has not been damaged during transport.
- Remove the appliance from the packaging, including any p.o.s.
- Before use, check that the power supply voltage corresponds to the value shown on the appliance rating plate. The appliance must always be connected to a well earthed socket rated at 10A minimum. The manufacturer is not liable for damage caused by inadequate earthing of the appliance.
- Wash the bowl, the lid (remove filters) and the basket with hot water and dry thoroughly.
- Never switch the fryer on before adding oil or fat. If the fryer is operated without oil or fat, a thermal safety device stops the operation of the appliance. If this occurs contact one of our authorized service centres before re-using the appliance.
- Place the fryer on a flat work surface at a safe distance from taps and sinks.

### Using the Fryer

- Open the lid, lifting it by the handle in the direction of arrow 1, then lift it in the direction of arrow 2 (see Fig. 1) and remove the basket and handle.
- Pour 1.3 litres of oil into the container (or 1.2 kg of fat).
- For best results, use good quality oil. Avoid mixing different types of oil. If using lumps of solid fat, cut them into small pieces so that the deep fryer does not heat up in the first few minutes without a uniform covering of fat. The temperature must be set to 150°C until the fat has melted completely. The required temperature can then be set.

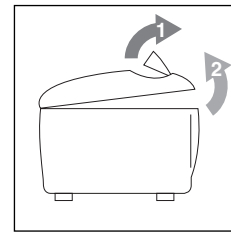


fig. 1

### Warning

**The level of oil must always be between the maximum and minimum limits indicated on the inside of the bowl. Do not use the deep fryer when the level of oil is below the 'min' mark as this may trip the thermal safety device (to replace it contact one of our recommended service centres).**

### Pre-heating

- Set the thermostat knob to the desired temperature (fig. 2), the indicator light will switch on. When the set temperature is reached, the indicator light will switch off.

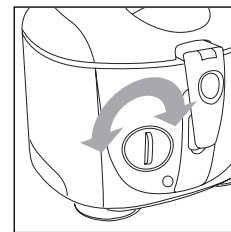


fig. 2

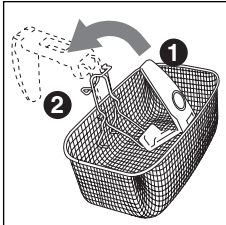


fig. 3

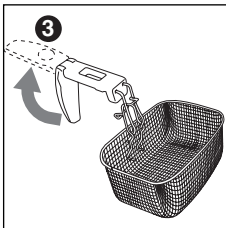


fig. 4

### Frying

1. Unfold the handle on the basket until it locks into place (pos. 2 fig. 3). Pull the handle on the basket upwards until the handle slide clicks into place (pos. 3 fig. 4).

2. Place the food to be fried into the basket, without overfilling (max 0.7 Kg of fresh potato). When frying ensure the food is evenly distributed in the basket.

If cooking from frozen remove as much ice as possible by shaking the basket before placing in the oil. (See Frying frozen foods).

3. Lower the basket slowly into the oil. The basket will sit on the base of the bowl.

4. Close the lid by pressing it lightly downwards until it “clicks” into place.

5. To lower the handle, move the slide backwards and turn it downwards.

(It is normal for drops of condensate to form around the handle of the basket when the appliance is operating).

- *It is completely normal for a significant quantity of hot steam to be released from the filter cover immediately after this operation.*

Note: when cooking in two phases (e.g.: potatoes), open the lid, lift the basket and hook onto the rim of the bowl, wait for the indicator light to switch off again, then lower the basket slowly back into the oil (see the cooking tables).

### After frying

When the set cooking time has elapsed, lift the basket and check that the food has been cooked to the desired colour.

If the food is completely cooked, turn the appliance off by moving the thermostat knob to “OFF”, (until the switch “clicks”).

Allow the excess oil to drain from the food by hooking the basket onto the rim of the bowl.

### Filtering the oil or fat

Before performing cleaning or maintenance operations, turn the machine off, allow it to cool down and unplug from the mains socket. This procedure should be carried out each time you have finished frying, especially when the food has been coated in crumbs or flour. The food particles tend to burn if they remain in the liquid, thus causing much quicker deterioration of the oil or fat. Check that the oil is cool enough (wait around two hours). Move the deep fryer towards the edge of the work surface (Fig. 5). To prevent the appliance from falling while filtering the oil, make sure that the feet always remain on the work surface (Fig. 5).

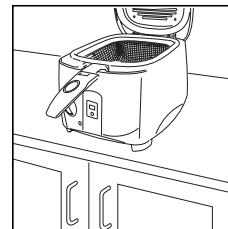


fig. 5

### Oil drain tube

Proceed as follows:

1. Raise the lid of the fryer and remove the basket.
2. Open the panel (as shown in Fig. 6) and take out the oil drain tube.
3. Remove the cap (as shown in Fig. 6) and at the same time hold the tube between two fingers to prevent the liquid from being released until the end of the tube has been placed in a container.
4. Let the liquid flow out into a container (Fig. 7), ensuring that it does not spill. Never empty the deep fryer by tilting it or turning it upside down (Fig. 8).
5. Remove any deposits from the bowl using a sponge or absorbent paper.
6. Put the tube back in the compartment, after replacing the cap, and then close the panel.
7. Hook the basket to the rim of the bowl and place the filter supplied in the bottom of the basket (Fig. 9).
8. Pour the oil or fat very slowly into the basket ensuring that it does not overflow from the filter. After use throw the filter away.

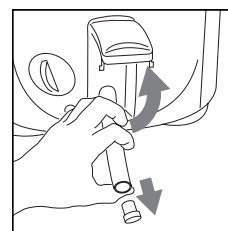


fig. 6

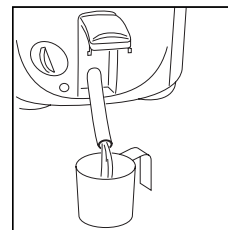


fig. 7

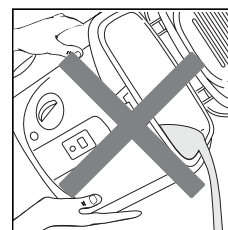


fig. 8

N.B: The filtered oil can be stored inside the deep fryer. If a long period elapses between cooking, the oil should be stored in a sealed container, to prevent it from deteriorating. Ideally oil used to fry fish should be kept separate.

If lard or fat is used, make sure it does not cool down too much, otherwise it will solidify.

It is advisable to check the drainage tube frequently for wear and tear. If in doubt contact your nearest service centre.

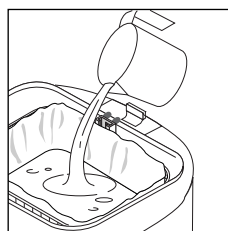


fig. 10

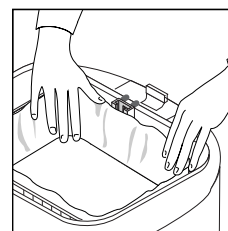


fig. 9

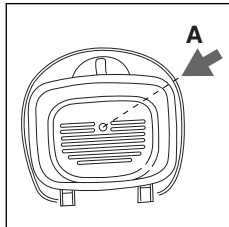


fig. 11

### Replacing the filters

With time the anti-odour filters inside the lid lose their effectiveness. A change of colour in the filter, visible through hole 'A' (Fig. 11), inside the lid, shows that the filter needs to be changed. To replace it, remove plastic filter cover (Fig. 11) by pressing hook in the direction of arrow 1, then lift it in the direction of arrow 2.

Replace the filters.

N.B: The white filter must rest on the metal part (Fig. 13) and the coloured area must face upwards (towards the black filter).

Reassemble the filter cover, being careful to insert the front hooks correctly.

**Do not run the appliance with over-used filters, as this can cause bad odours and obstruct the steam.**

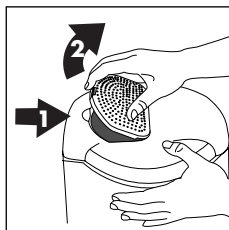


fig. 12

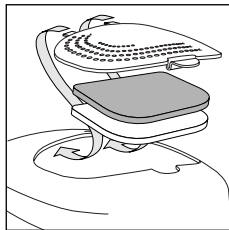


fig. 13

## Cleaning

Before cleaning, always unplug the appliance from the electrical socket.

\* **Never immerse the deep fryer in water or hold it under the tap. The infiltration of water may cause short-circuiting and electric shocks.**

After allowing the oil to cool for about 2 hours, empty out the oil or fat as previously described in the paragraph "filtering the oil or fat".

Remove the lid by lifting it carefully (Fig. 14).

Do not wash the lid before removing the filters.

To clean the bowl, proceed as follows:

- Place the fryer on the draining surface of the sink and remove the oil drain tube (see previous paragraph 'oil drain tube'). Let the tube hang over the sink. Using a jug of warm soapy water and a soft brush gently clean the inside of the bowl, the dirty water will flow directly into the sink (fig. 15).
- A plastic pipe cleaner is supplied with the product for use in cleaning the oil drainage tube (Fig. 16). It is essential that no alternative pipe cleaners are used as **DAMAGE** may occur to the tube.
- Regular examination of the oil drainage tube should be carried out. If the tube appear damaged it should only be replaced by a De'Longhi appointed service agent, contact De'Longhi customer services for your local agent address.
- The basket should be cleaned regularly, with care being taken to remove any deposits. The basket and its handle can be washed in the dishwasher.
- Dry the outside of the deep fryer using a soft, damp cloth, to remove any splashes and drops of oil or condensation.
- Clean and dry the seal, to prevent it from sticking to the deep fryer bowl when the appliance is not in use.
- **After washing, dry thoroughly. Remove any residual water from the bottom of the bowl and, above all, from inside the oil drain tube. This will prevent dangerous splashes of hot oil during operation.**

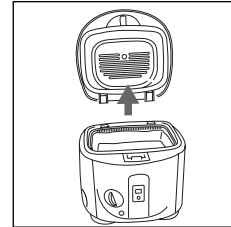


fig. 14

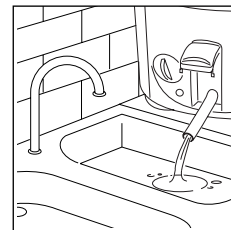


fig. 15

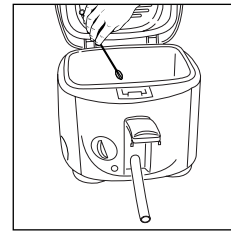


fig. 16

## Cooking hints

### Changing the oil or fat

The oil or fat must never fall below the minimum level, when this occurs top up with new oil. It is advisable to change the oil regularly to maintain the quality and taste of the food. The length of time the oil or fat will last depends on what is fried.

For example, the oil must be changed more often if food coated in breadcrumbs is fried frequently.

Oil deteriorates if constantly reheated, we advise that the oil be completely changed every 5/8 times or in the following circumstances:

- unpleasant odours
- smoke when frying
- the oil becomes dark in colour

### How to fry correctly

- It is important to follow the recommended temperature for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high, a crust quickly forms on the outside while the inside remains uncooked.
- When frying small quantities of food, the temperature of the oil must be set lower than the temperature indicated to avoid the oil boiling too violently.
- The food being fried must only be immersed when the oil has reached the right temperature, i.e. when the indicator light switches off.
- Too much food in the basket lowers the temperature of the oil quickly, resulting in unevenly fried and greasy food.
- Check that the food is sliced thinly and of even thickness, food which is too thick cooks badly on the inside, despite looking cooked, while food of an even thickness reaches the ideal cooking point all at the same time.
- Dry the food completely before immersing it in the oil or fat, as damp food becomes soggy after cooking (especially potatoes). Food with a high water content (fish, meat, vegetables) should be coated in crumbs or flour, being careful to remove the excess breadcrumbs or flour before immersing it in the oil.



### Frying non-frozen food

Type of food		Maximum quantity	Temperature °C	Time in minutes
CHIPS	half portion	350g	190	1st phase 4-5 2nd phase 1-2
	full portion	700g	190	1st phase 9-10 2nd phase 2-3
FISH	Scampi tails	250g	160	5-6
	Sardines	250g	170	6-7
	Squid	250g	160	6-7
	Sole (1)	130g	160	5-6
MEAT	Beef cutlets (1)	120g	160	5-7
	Chicken cutlets (1)	120g	160	4-6
	Meat balls (6)	250g	160	4-6
VEGETABLES	Artichokes	150g	150	5-6
	Cauliflower	200g	160	4-5
	Mushrooms	200g	150	4-5
	Aubergines (2 slices)	50g	170	3-4
	Courgettes	150g	160	5-6

Please remember that the cooking times and temperatures are approximate, and must be adjusted according to the quantity of food and personal tastes.

### Frying frozen foods

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For good results each time you fry, we recommend you do not exceed the maximum quantities set out in the following table.
- **Frozen foods are frequently covered with a coating of ice crystals which must be removed before cooking. This can be done by shaking the basket.** Lower the basket very slowly into the oil, to ensure that the oil does not boil over.  
Close the fryer lid after the basket has been placed inside the fryer.

The cooking times are approximate and must be varied according to the initial temperature of the food being fried and according to the temperature recommended by the frozen food producer.

Food	Maximum quantity	Temperature °C	Time in minutes
CHIPS	200g (*)	190	1st phase 2-4 2nd phase 1-2
POTATO CROQUETTES	350g	190	6-7
FISH	Cod fingers (6)	150g	4-5
	Shrimps	150g	4-5
MEAT	Chicken cutlet	120g	3-5

(\*) This is the recommended quantity for excellent results. Naturally a larger quantity of frozen potatoes can be fried, taking into consideration that they will be a little more greasy due to the sudden drop in the temperature of the oil upon immersion.

**Problem solving**

FAULT	CAUSE	REMEDY
Unpleasant odors	The anti-odour filter is saturated. The oil has deteriorated. The cooking liquid is unsuitable.	Replace the filters. Replace the oil or fat. Use good quality sunflower or vegetable oil.
The oil overflows	The oil has deteriorated and causes too much foam. Food not dried sufficiently before immersing in the oil. The basket has been immersed too quickly. Recommended max oil quantity exceeded.  The basket is overloaded	Replace the oil or fat.  Dry the food thoroughly.  Lower the basket slowly.  Reduce the amount of oil in the bowl.  Reduce the amount of food
Food does not brown during cooking	The oil temperature is too low. The basket is overloaded.	Set a higher temperature. Reduce the amount of food.
The oil does not heat up	Fryer has been previously switched on without oil in bowl causing the thermal cutout to operate.	Contact the Service Centre (thermal safety device will need to be replaced).

### Safety warnings

- Carefully read this instruction booklet before installing and operating the appliance. This is the only way to ensure the best results and maximum safety for the user.
- As with any electrical appliance, whilst the instructions aim to cover as many eventualities as possible, caution and common sense should be applied when operating your fryer, particularly in the vicinity of young children.
- This appliance has been designed to fry foods exclusively for household use. It must not be used for other purposes and must not be modified or tampered with in any way.
- Do not turn the appliance on if it is damaged (e.g. if the appliance has been dropped).
- Before use, check that the power supply voltage corresponds to the value shown on the appliance rating plate.
- Only connect the appliance to electrical sockets with a minimum rating of 10A and that are properly earthed. (If the socket and the plug on the appliance are incompatible, have a professionally qualified technician replace the socket with a more suitable one).
- Do not place the appliance near sources of heat.
- Do not immerse the deep fryer in water. The infiltration of water may cause electric shocks.
- During operation the appliance is hot. **DO NOT LEAVE THE APPLIANCE WITHIN THE REACH OF CHILDREN.**
- Hot oil can cause serious burns. Do not move the deep fryer when the oil is hot.
- To move the appliance, use the special lifting handles. (Never lift the appliance using the basket handle).
- The deep fryer must only be switched on after it has been filled with oil or fat. If it is heated while empty, a thermal safety device comes into operation and stops it from working. In this case, contact our nearest authorised service centre to replace the device.
- If the deep fryer leaks oil, contact the technical service centre or personnel authorised by the manufacturer.
- Before using the deep fryer for the first time, carefully clean, using warm water and dishwashing detergent, the bowl, the basket and the lid (remove the filters). In addition, run warm water and dishwashing detergent through the oil drain tube, then dry thoroughly.
- The materials and objects likely to come into contact with food-stuffs conform to EEC Directive.
- During operation, the oil drain tube should always be kept closed and stored in the special compartment.
- When used for the first time, the appliance may release some smoke. This is normal and disappears in a few minutes. The room must be ventilated.
- Children and incapable persons must not use this appliance without careful supervision.
- Children should not be allowed to play with this appliance.
- Do not allow the cord to hang over the edge of the work surface where it may be grabbed by children or become entangled with the user. Do not use extension cords.
- If the power cord needs to be replaced, only use a H05VVF cable with three x 1mm<sup>2</sup> wires. The replacement cord must be in compliance with current safety legislation and must have the same diameter as the original.

### Electrical requirements

Before using this appliance ensure that the voltage indicated on the product corresponds with the main voltage in your home, if you are in any doubt about your supply contact your local electricity company. The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 13 amp capacity. Should this plug not fit the socket outlets in your home, it should be cut off and replaced with a suitable plug, following the procedure outlined below.

Note: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

N.B. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

important: the wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

green and yellow	earth
blue	neutral
brown	live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  $\perp$  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. If your electricity supply point has only two pin socket outlets, or if you are in doubt, consult a qualified electrician. Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover. Only 13amp replacement fuses which are approved to B.S. 1362 should be fitted.

This appliance conforms to the Norms EN 55014 regarding the suppression of radio interference.

**warning - this appliance must be earthed**

